

Coorgi Ghee Rice Recipe

Ingredients:

- 1 cup Jeera rice / regular rice
- 3–4 tbsp ghee
- 1 bay leaf
- 4–5 cloves
- 1-inch cinnamon
- 3–4 cardamom
- 10–12 cashews
- 1 small onion sliced
- 2 green chillies slit
- 2 cups water
- Salt to taste

Steps:

1. Wash rice and soak for 15–20 minutes.
2. Heat ghee in a pan and fry cashews until golden; remove and set aside.
3. Add bay leaf, cloves, cinnamon, and cardamom; sauté for a minute.
4. Add sliced onions and green chillies; cook until soft.
5. Add soaked rice and sauté in ghee for 2 minutes.
6. Add water and salt; cook until rice is fluffy.
7. Mix in fried cashews and fluff gently.
8. Serve hot with curry or raita.